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# Radio Service

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U. S. Department of Agriculture

HOUSEKEEPERS' CHAT

Monday, February 26, 1934.

(FOR BROADCAST USE ONLY)

Subject: "Ice Cream for Cold Weather." Information from the Bureau of Dairy Industry and the Bureau of Home Economics, U.S.D.A.

--oOo--

My neighbor came in briskly the other morning and stepped up to the fire to warm her hands.

"Nippy out, isn't it?" said Uncle Ebenezer.

"Very nippy," said my neighbor.

"I'm trying to decide whether March will be a lion or a lamb this year," said Uncle Ebenezer.

"And I'm trying to decide whether the ice cream for dinner will be plain vanilla with a sauce or a bisque."

Uncle Ebenezer said, "Brrr," and "Shiver my timbers. Ice cream on a day like this? Will you kindly explain why a sensible and practical young woman like yourself is thinking of making ice cream in this weather? Ice cream is a summer dessert -- all well and good for hot days. But this is still the month of February and still the season of ice and snow."

My neighbor nodded. "That's just it, Uncle Ebenezer. Ice and snow, free for the asking. Sensible and practical, did you say? Well, listen to this argument. In summer you have to buy ice to freeze cream or else you pay to run an automatic refrigerator. But in winter you can have your freezing material as a gift from nature. I can make frozen desserts right out in a snowbank in my backyard, or I can use that snow to pack my freezer."

"That is a thrifty idea," said Uncle Ebenezer.

"It's an idea that works. Of course, using snow in your freezer means more work than using chopped ice. Snow is so light and fluffy that it melts very rapidly. I find that I have to pack it in solidly -- tamp it down, and keep packing more in as the cream freezes. I've also learned to use table salt instead of rock salt with snow. This finer salt distributes itself more evenly. For molded creams -- mousses and parfaits and so on, those creams that are whipped before freezing and don't need stirring as they freeze -- for that kind of frozen dessert, I just pack snow and salt on all sides of the mold, repacking as it melts."



# Radio Service

OFFICE OF  
INFORMATION

HOUSEKEEPERS' CHAT

Tuesday, February 27, 1934.

(FOR BROADCAST USE ONLY)

Subject: "Questions and Answers." Information from the Bureau of Agricultural Engineering and the Bureau of Home Economics, U.S.D.A.

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Radiators and sinks, dressmaking problems and cooking questions -- these make up the collection on our program for today. So let's get busy and see what the experts have to say about these different household perplexities.

The first question is about radiators. I'll read it. "I have been told that a radiator covered with metal paint gives off less heat than one painted with a plain oil paint. Is this true?"

Yes, the statement is correct. And it seems worth remembering, if you have a room in your house that seems hard to heat. A radiator painted with oil paint can give off more warmth than one covered with bronze or aluminum. An oil-paint surface substituted for a metal-paint is like using a seven-section radiator in place of one with only six sections. If the metallic paint on a radiator is hard to remove, you can just put the oil paint on top; it will work just as well that way.

And here's another point in favor of using an oil paint. You can make your radiator match the walls and woodwork and thus become an unobtrusive part of the background. A bronze or aluminum-covered radiator is usually very conspicuous and hardly a thing of beauty.

So much for the radiator. Now a question about the kitchen sink. "Will you tell me what to do about sluggish drain pipes from my kitchen sink? My drains are rather long and laid with too little slant. So they have a tendency to clog. What can I use that will dissolve lint, grease, coffee grounds and so on without injuring the plumbing?"

I'm sorry about those pipes. All drain pipes ought to be laid with plenty of fall and all should have a convenient clean-out plug. We housekeepers have enough to do without having to bother with a clogged drain just when company is coming to supper or the baby is sick or something else. As for what to use when pipes are stopped up, the specialists say that they know of no practical way to dissolve lint and coffee grounds. They advise keeping coffee grounds and other bits of garbage from going down the drain. As for grease, caustic potash will usually take care of that. Make a solution of one pound of caustic potash in three quarts of water. Pour liberal quantities into the drain-pipe while it is boiling hot. Be very careful not to get spatters of it on your skin or clothes. Now if you have difficulty buying caustic potash, use one of the good commercial preparations for cleaning out drains.

